

Redondo First City At Stadium

Redondo Beach will again be the first city to be honored at the Dodger Stadium, according to Lynne A. Frantz, president of the sponsoring Redondo Beach Chamber of Commerce. The Dodgers open their local season Tuesday, April 20, against the Mets.

One thousand choice reserved seats are available on a first call basis at the chamber office and may be obtained by telephoning FR-0711-50354. The tickets are \$2.50 each and may be picked up at the chamber office in the Plush Horse Annex, 1702 S. Pacific Coast Hwy., according to City Councilman David K. Hayward who is chairman of "Redondo Beach Night at Dodger Stadium" for the fourth consecutive year.

OPTIONAL bus transport will be furnished at \$1.50 round trip. Buses will leave from city parking lot by the Elks Club and also from the South Bay Center.

Participating with Hayward in traditional pre-game activities will be Mayor William F. Cmleger and Miss Redondo Beach, Beth Adams. Mayor Cmleger is the first mayor to throw a pitch in Dodger Stadium.

Awards in Art Fair Presented

Students at Newton Elementary School displayed art work in various media at an art fair in the school cafeteria last week.

Coordinating the show was Miss Ellen Hodge, an eighth-grade teacher.

Entries were submitted in two categories: crayons, paint or chalk, and miscellaneous media.

Winners in the first division were: Heidi Torstenson, Jay Leopold, David Zechnick, Cameron Sisk, Robin Bissiri, Brian McLaughlin, Grover Hatcher, Tori Fosterling, Dan Green, Debbie Doss, Cheryl Shadrick, and John Asaro.

Miscellaneous media winners included: Nancy Keller, Diane Stretton, Jeff Struble, Michael Harrison, Pamela Barton, Roberta Burke, Linda Presley, Kathy Trudell, and Carol Murray.

Judges were student teachers from State College. They included Mrs. Catherine Baird, Mrs. Audrey Bert, Mrs. Lillian Hinton, Mrs. Carolyn Salerno, and Miss Anastasia Sotirieu.



Petunias are another summer favorite that give you a lot of color for a minimum amount of care.

Although they may be easily started from seed it is usually more convenient to buy the bedding plants from your local garden center.

You can choose the variety, color and size for your purpose.

It is well to prepare the bed by spading in some steer manure and fumigating the ground with a dichlorethyle ether and copper product to control the soil insects that many times plague the new plants. That unusual wilting a few days after planting when you know the plants are well watered is usually caused by soil insects and if you did not treat the soil before planting, do so now.

Two other pests that bother the new plants are snails and sowbugs. Scatter a few snail pellets around the new plants and also sow bug bait.

Another help to the new plant is a vitamin-hormone solution to prevent transplant shock and help the new feeder roots get started. Use this solution the first three or four waterings. Feed your petunias a fish solution every month or so and you are off to a summer of riotous color.

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Follow Three Rules to Brew Good Coffee

The homemaker who invites her neighbors over for a coffee break is providing real release for jet-age tensions, say modern day psychiatrists.

It helps, of course, when the coffee tastes good.

Yet a recent survey made by Sunbeam Appliance Service Company revealed that out of some five hundred million cups of coffee consumed in America every day, about three hundred million are ruined because they're brewed in a "dirty" coffeemaker.

And even the most fastidious homemakers are unaware of it!

Coffee Oils Collect
According to Sunbeam, the biggest single reason coffee doesn't taste as good as it should is because of the residue of old coffee oil that has collected from past brewing and become rancid in the pot.

Only a special coffee maker cleaner containing Sodium Tripolyphosphate (such as Sunbeam's) can knock out these stubborn oils, as the appliance service com-



When illness or trouble befalls your friends or neighbors, "bake up a custard."

You know you are offering nourishment in concentrated form for whole milk and eggs are laden with nutrients which are readily digested.

BAKED CUSTARD
1 quart milk
Dash salt
5 eggs
1/4 cup sugar
Nutmeg or vanilla

Add salt to milk and heat to "wrinkling" point—just under boiling. Meanwhile, beat eggs and sugar together lightly—do not over-beat.

When milk is hot, pour over egg-sugar mixture while whisking with a fork.

Using a 1-quart casserole, elled with Vegalene, the new all-vegetable pan coating, strain custard mixture through fine sieve into it. Sprinkle nutmeg on top. If vanilla is used instead of the nutmeg, add it before pouring the custard into the casserole.

Have water in electric fry pan at boiling point. (Add 2 tablespoons vinegar to water to keep pan bright.) Put casserole into water, cover fry pan and cook custard at just under 212 degrees about 40 to 45 minutes or until done.

When it's done, a silver knife inserted in center comes out clean. For the homemaker's ease in the way of custards, a gentle shaking of the casserole will denote when it is done.

Remember it firms a little while cooling.

Freeze fruit juice punch in ring molds and float on chilled cranberry juice for red punch bowl.

REALLY GOOD!
like home made



QUICK! Convenient! GOOD!

Just heat and serve over toast points, biscuits, with rice, in a noodle casserole!

pany. They point out that most fine restaurants throughout the country clean their coffee urns three to five times a week with this type of coffee maker cleaner.

Ordinary soaps and detergents should never be used to clean a coffee maker, says the Sunbeam home service department. Not only are they powerless against the hard rancid coffee oils, the stains also absorb some of the cleaning product and give later brewing a bad flavor.

Use Special Cleaner

Scouring pads are even worse offenders, said a spokesman for Sunbeam, for they can leave microscopic scratches in which coffee oils can accumulate.

Persons who make coffee daily should rinse their pot or percolator in very hot tap water immediately after every use and then wipe thoroughly with a soft cloth or paper towel. Once each week the coffee maker should be cleaned with the special coffee maker cleaner—no matter how few times during the week coffee has been brewed in it.

These simple rules, combined with fresh coffee and careful measuring, provide the easy formula to make any woman famous for her coffee, maintain the Sunbeam home service experts.

Fine Cooks Plan to Use Leftovers

You can tell a good cook by the way she handles leftovers. With care and ingenuity, a good cook can make yesterday's meat as attractive as it was the first time around.

In fact, she plans to have leftovers for there is money to be saved with this procedure. Take good care of the leftovers, refrigerating them properly.

Meat can be sliced and used for hot and cold sandwiches. Heat slices in gravy or barbecue sauce. Meat loaf can be sliced and serve either in tomato soup or mushroom soup (undiluted).

Cube the meat and use in casseroles with noodles, spaghetti, macaroni or mixed vegetables. Add to cream sauce with green pepper and pinquito and serve over toast.

Make a meat pie with mashed potato topping. Diced ham is good in omelette or other egg dishes or can brighten up a main dish salad.

Grind the meat and mix with mayonnaise and relishes for sandwich fillings or use ground leftovers in stuffed green peppers, stuffed tomatoes, cabbage rolls or in souffles.

You, too, can make leftovers into family favorites.

**STOP FOOD STICKING
REDUCE CALORIES
SPEED CLEAN-UP**



put Vegalene on your shopping list!



Just heat and serve over toast points, biscuits, with rice, in a noodle casserole!

Dinner Dish Completed In Minutes

For an appetizing meat and potato dinner dish that's zipped with a few extras, try this Meat 'n Potatoes Casserole, made with Kold Kist frozen precooked Sirloin Tips with Mushroom Sauce.

It can be prepared simply and easily under the guise of long labor. When you



add a touch of paprika, parsley and onions to sirloin tips and potatoes you have a hearty meal-in-one dish.

Because you're using frozen precooked meat and instant potatoes, you're almost ready to serve before you begin preparations.

SIRLOIN TIPS CASSEROLE

- 1 pkg. (14-oz.) Kold Kist Sirloin Tips
- 4 servings instant potatoes
- 1 tb. finely chopped sauteed onions
- 1 tb. minced parsley
- 1 tsp. paprika
- Pat of butter

Heat sirloin tips according to package directions. Prepare instant potatoes. Pour meat in buttered casserole dish. Mix onions, parsley and paprika with mashed potatoes and place on top of tips.

Bake at 375 degrees until potatoes are brown. Serves 4.

Blend mashed avocado with lemon juice, salt, orange and Tabasco for smooth cocktail dip.



More kinds of more people listen most to **KMPC** dial 710



Just heat and serve over toast points, biscuits, with rice, in a noodle casserole!

PASSOVER FOODS
We have a large selection of Passover Foods!

MANISCHEWITZ
5-LB. PKG. **MATZOS** \$1.95
Manischewitz or Mothers—Quart Jar

GEFILTE FISH 99¢
Manischewitz or Mothers—Quart Jar

BORSCHT 33¢

RICHELIEU KOSHER CONCORD WINE
full fifth **89¢** (half gallon \$1.79)

BANQUET FROZEN CREAM PIES 8-inch pie **25¢** (SAVE 14¢)
banana butterscotch, chocolate coconut, lemon neapolitan, strawberry

MAXWELL HOUSE COFFEE 1-pound can all grinds **63¢** (SAVE 20¢)

Keep your favorite canine happy and healthy so economically! **Calo Dog Food** 2 for **25¢** (tail cans)

F&P Beans for Salad, Tomatoes w/Green Beans, Corn or Zucchini, Tomatoes for Salad **Old World Cuisine** 4 cans **\$1**

Carnation Evaporated milk for desserts, creamed dishes, soups or drinks. **Canned Milk** 7 for **\$1** (tail cans)

Delicious for lunch, dinner or snacks, economical. **Albacore Tuna** no 1/2 can **29¢**

DUNCAN HINES CAKE MIXES 10-oz. jar includes 30¢ off. **29¢** (SAVE 14¢)
white, yellow, deep chocolate, Swiss chocolate, pineapple supreme, lemon supreme, devil's food

SMUCKER'S PRESERVES 20-oz. jar **49¢** (SAVE 10¢)
strawberry, strawberry-pineapple, cherry, apricot-pineapple

Magic Chef—tail 303 can **French Green Beans** 19¢
12 1/2-oz. pkg. (incl. 3¢ off)
Appian Way Pizza Mix 39¢
Makes 14 quarts
Carnation Instant Milk \$1.05

FRESH PRODUCE

U.S. NO. 1 RUSSET POTATOES 10 79¢ (pound cello bag)

NAVEL SWEET JUICY ORANGES 4 35¢ (pound cello bag)

MUSHROOMS 25¢ (half pound)

CRISP CELERY 10¢ (stalk)

DRIED FRUIT "SUGARITE" LENTEN SPECIALS
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FANCY PEACHES 8-oz. pkg. **39¢**
SEEDLESS RAISINS 4 12-oz. pkg. **\$1**
LARGE PRUNES 4 12-oz. pkg. **\$1**

FOR YOUR PASSOVER FRESH HORSERADISH 19¢

4 Big Sale Days, Thursday-Sunday, April 8-11

BLUE CHIP STAMPS

FOOD GIANT

DETERGENT WISK LIQUID quart **69¢**

Giant powdered Surf Detergent **79¢**
27-oz. detergent Swan Liquid **65¢**

regular bars Lux Bars ... 2 for 21¢
bath bars Lux Bars ... 2 for 31¢

WAXTEX SANDWICH BAGS 2 75 bags **39¢** (150 ct. **37¢**)

MODART super or regular 13 ounce can **5**

LUSTY HAIR S economy **5**

REGUL LYSON med **49¢** (50)